



Government of Western Australia  
Department of Health

**PLAY it  
FOOD SAFE.**

**CLEAN • SEPARATE • COOK • CHILL**

**Digital media assets**

**[health.wa.gov.au/playitfoodsaf](http://health.wa.gov.au/playitfoodsaf)**

## Topic: General/overall

### Message

1. The majority of food poisoning happens at home. Make sure you Clean, Separate, Cook and Chill to prevent food poisoning. Play it Food Safe. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)
2. Preventing food poisoning is simple. Play it food Safe. For tips visit [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)

### GIF



### Static image



### Video



# Topic: Chicken

## Message

1. Chickens don't like baths. Never wash raw chicken as this spreads bacteria around your kitchen that can make you sick. Play it Food Safe. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)
2. Don't let raw chicken juice contaminate other foods. Always wrap your chicken before storing it to prevent food poisoning. Play it Food Safe. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)

## GIFs



## Static images



## Video



# Topic: Separate

## Message

1. Separate raw chicken, meat and eggs from ready-to-eat food, like salads and fruit to prevent cross-contamination. Play it Food Safe. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)

## GIF



## Video



# Topic: Eggs

## Message

1. Never wash raw eggs. Avoid bacteria getting inside the egg through the porous shell. Play it Food Safe to prevent food poisoning. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)
2. Always cook eggs until the yolk and whites are firm. If you use raw eggs in foods such as desserts and mayonnaise, refrigerate immediately. Play it Food Safe to prevent food poisoning. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)

## GIF



## Static images



## Video

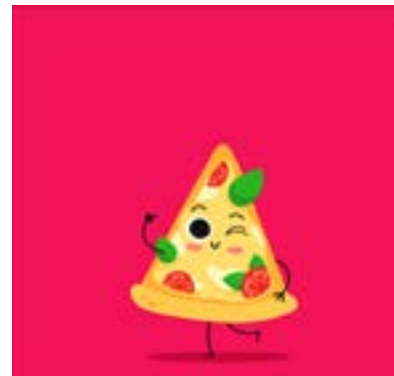


# Topic: Chill

## Message

1. Throw out food that has been left out of the fridge for more than 4 hours. Play it Food Safe to prevent food poisoning. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)
2. Put cooked food into the fridge as soon as it finishes steaming. Play it Food Safe to prevent food poisoning. For tips go to [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)
3. Avoid food being stored in the temperature danger zone. Bacteria that cause food poisoning grow best at temperatures between 5°C – 60°C. Play it Food Safe, learn about high risk food s and how to store them correctly [healthywa.wa.gov.au/foodsafety](http://healthywa.wa.gov.au/foodsafety)

## GIFs



## Static image



## Video

